



## Brunch Menu - 2008

### ENTRÉE ITEMS

Corn crepes stuffed with caramelized onions, roasted peppers and smoked chicken

*Served with a creamy corn sauce*

Mushroom tart with prosciutto and gruyere

Individual bite-size quiche or quiche Lorraine

Eggs Benedict with Hollandaise

Julia Child's egg burritos with homemade tomato sauce

Poached salmon in white wine, lemon and capers

Smoked salmon potato hash

Crab Hash-- jumbo lump crab, poached egg, Idaho potatoes,  
crushed tomatoes, chive hollandaise

Salmon cakes with tarragon chive dipping sauce

Smoked salmon with cucumber sour cream salad

*Condiments: Capers, chopped egg, minced red onion, tomato*

Ginger orange glazed Virginia ham

Cheddar biscuits with ham and honey mustard butter

Italian Vegetable Frittata

Spanakopita

Breakfast Lasagna

*with Italian sausage, scrambled eggs, sautéed spinach, and our tomato sauce*

Ham and cheese crepe Béchamel

(with shrimp or crawfish)

Baked asparagus and yellow pepper frittata

Classic sausage and egg casserole

Mushroom spinach, tomato, and goat cheese frittata

Classic Southern ham and biscuits

Shrimp or crab Newburg served en bouchee (puff pastry)

Shrimp or Crab Newburg served with Toast Points

Croque monsieur

*French ham and cheese sandwich grilled Panini style*

*continued*

## **OMELET STATION**

*Omelets prepared at site by request*

Eggs

**Egg beaters and egg whites available**

Butter

Meats: Ham, shrimp, bacon, smoked chicken

Cheeses: Cheddar, Monterey jack, parmesan, feta

Garnishes: Roasted peppers, sautéed mushrooms, tomatoes, green onions,  
wilted spinach, asparagus, artichokes, broccoli, salsa

*Choose three meats, two cheeses and 5 garnishes -*

## **SIDE ITEMS**

Bacon

Scramble eggs

Sausage patties or links

Fresh Tomato Tarts with Cheese and Fresh Herbs

Cheese Grits with Homemade Salsa

Grits Soufflé with Southern Greens

Hashed Brown Potatoes

Au gratin Potatoes

## **SALADS**

Shrimp, artichoke and cucumber

Tomato with red onion and cucumber

Marinated tomato and fresh mozzarella cheese with herbs

Cold marinated pasta salad with summer vegetables

Traditional Greek salad of cucumber, kalamata olives, red onions, tomatoes and feta

Antipasto: Assorted marinated and fresh vegetables with aioli, white beans and sage

Homemade Southern potato salad

Roasted corn and artichoke salad

3-Bean salad with fresh limas, crowder and snap peas in herb vinaigrette

Hearts of palm, black olive, red onion, and tomato salad

Mixed greens with strawberries, toasted pine nuts, sweet pepper confetti, bleu cheese and raspberry vinaigrette

Tomato Carpaccio

*Fresh thin sliced marinated tomatoes with herbs*

Fresh fruit salad with Grand Marnier anglaise or peach yogurt sauce

Deviled eggs

*continued*

**SOUPS**

*Served in demitasse cups*

Cucumber vichyssoise  
Gazpacho

**BREADS**

Homemade French bread, yeast rolls, biscuits (regular, cheddar, cheddar pecan, fresh herb corn bread, sweet potato corn muffins, corn fritters, bagels)

**ASSORTED PASTRIES and DESSERTS**

French toast  
Pancakes  
Waffles  
Scones, cinnamon twists, croissants,

Breakfast pastries and muffins

NY Bagels  
Cream cheese, preserves  
Flavored cream cheeses available: smoked salmon, honey walnut, chive, strawberry  
Bananas' Foster bread pudding  
Mini crème brulee in espressos cups  
Caramel praline crunch in shot glasses  
Blueberry peach trifles in shot glasses  
Chocolate raspberry trifle in shot glasses  
Baked blueberry pecan French toast with blueberry syrup  
Pecan pie, Chess pie  
Coffee cake

**BEVERAGES**

Virgin Mary  
Fresh squeezed orange juice with sparkling grape juice  
Fresh squeezed orange juice  
Fresh squeezed lemonade  
Raspberry green tea  
Fruit tea  
Coffee